

Exhibit A

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Art Unit : 1794
Examiner : Kelly J. Bekker
Applicants : Cheree L. B. Stevens et al.
Appln. No. : 10/629,991
Filing Date : July 30, 2003
Confirmation No. : 3726
For : EXTERNAL COATING COMPOSITION FOR TOASTER
PASTRIES AND OTHER PASTRY PRODUCTS

SECOND DECLARATION UNDER 37 C.F.R. § 1.131

I, Cheree L. B. Stevens, do hereby declare as follows:

1. I am a co-inventor of the claims of the above-identified patent application.
2. The invention as defined in claims 1-23 and 35-49 was conceived of and actually reduced to practice prior to March 6, 2003. Further evidence of our conception and the reduction to practice beyond the evidence previously submitted with my earlier filed Declaration is provided in the form of Formulation Disclosures for Formulas 72201-04, 72201-05, 72201-06 and 74102-05 (attached hereto as Exhibit A). The documents provided were prepared before March 6, 2003.
3. Formula 72201-04 shows 52.21% modified starches as well as 30% dextrin.
4. Formula 72201-05 shows use of modified starch at 53.7% by weight and dextrin in an amount of 30% of the coating.
5. Formula 72201-06, which corresponds to Example 2, Formula 2 in the present application shows the use of 49.31% modified starch and 32% dextrin by weight of the dry mix of ingredients.

6. Formula 74102-05 shows 90% starch component.
7. The acts referred to in the preceding paragraphs occurred in the United States.

8. All statements made herein of our own knowledge are true and all statements made on information and belief are believed to be true, and further, these statements are made with the knowledge that willful false statements and the like are punishable by fine or imprisonment, or both, under 18 U.S.C. § 1001, and that such willful false statements may jeopardize the validity of this application or any patent issued thereon.

March 29, 2010
Date

Cheree L. B. Stevens
Cheree L. B. Stevens

Exhibit A

Cherise Stevens

24-May-02

Coating For Toaster Pastries

CONFIDENTIAL INFORMATION OF ADVANCED FOOD TECHNOLOGIES

FORMULA -- 72201-04

ITEM	INGREDIENT	%	grams	Lot #
1080	Modified Food Starch KV20	21.2100	212.1	0F05032
New	Mkdel 35 (Mkwest Grain Products)	31.0000	310	—
1019	SAPP 28	1.8000	18	T47122
1020	Sodium Bicarbonate #2	1.2400	12.4	0079F
1014	Xanthan Gum, Kellog F	0.1500	1.5	10-18-00
1081	Leckgran 5750 (ecithin)	1.5000	15	1986-396
1085	Sugar, granular	13.1000	131	K1257
1079	Dextrin, Ceresar 07702	30.0000	300	K0527-0126

TOTAL: 100.0000 1000

Dry Mix Prepared By: LE

NO WHEAT FLOUR, NO RICE FLOUR, NO ADDED COLOR

Cherco Stevens

6-Jun-02

Coating For Toaster Pastries
CONFIDENTIAL INFORMATION OF ADVANCED FOOD TECHNOLOGIES

FORMULA - 72201-05

ITEM	INGREDIENT	%	grams	Lot #
1080	Modified Food Starch KV20	21.2100	212.1	DFD J032
New	Midsol 35 (Midwest Grain Products)	32.5000	325	—
1019	SAPP 28	1.8000	18	T47122
1020	Sodium Bicarbonate #2	1.2400	12.4	0679P
1014	Xanthan Gum, Keltrol F	0.1500	1.5	10-18-00
1065	Sugar, granular	13.1000	131	—
1079	Dextrin, Ceresbar 07702	30.0000	300	K0527-0120

TOTAL: 100.0000 1000

Dry Mix Prepared By: LE

NO WHEAT FLOUR, NO RICE FLOUR, NO ADDED COLOR, NO LECITHIN

Cherise Stevens

8-Jun-02

Coating For Toaster Pastries
CONFIDENTIAL INFORMATION OF ADVANCED FOOD TECHNOLOGIES

FORMULA -- 72201-06

ITEM	INGREDIENT	% FORMULA	grams 1000	Lot #
1080	Modified Food Starch KV20			
New	Midsol 35 (Midwest Grain Products)	49.3100	✓ 493.1	---
1019	SAPP 28	1.8000	✓ 18	747122
1020	Sodium Bicarbonate #2	1.2400	✓ 12.4	00744
1014	Xanthan Gum, Keltrol F	0.1500	✓ 1.5	10-18-00
1091	Lecgran 5750 (lecithin)	1.5000	✓ 15	1986-396
1085	Sugar, granular	14.0000	✓ 140	---
1079	Dextrin, Ceresstar 07702	32.0000	320	K 0527 - 01240

TOTAL: 100.0000 1000

Dry Mix Prepared By: LE

NO WHEAT FLOUR, NO RICE FLOUR, NO ADDED COLOR, NO KV20

Cheree Stevens

1-Aug-02

CONFIDENTIAL INFORMATION OF ADVANCED FOOD TECHNOLOGIES

74102-05

ITEM	INGREDIENT	%	grams	Lot #
New	C*AmTex 75701	60.0000	200 ✓	
	Midsol 35	30.0000	60 ✓	
	Com Syrup Solids	10.0000	20 ✓	

TOTAL: 100.0000 200